

NOBLE.

SUNDAY

3 Courses £30

SNACKS

Cerignola olives	£3
Guinness wheaten & butter	£3.50
Scampi & aioli	£5

STARTERS

Parmesan arancini, wild chanterelles, truffle & mascarpone
Chicken liver parfait, grape chutney & toasted brioche
Whiskey cured salmon, watercress salad & tartar sauce
Beef tartare, lovage, Parmesan & beef dripping toast
Tandoori seabass, cucumber & mint raita

MAINS

Roast sirloin of beef, Yorkshire pudding & gravy
Lamb rump, sugar snap peas, scallion, mint & gravy
Roast chicken, stuffing, barley & chard
Spiced cauliflower, pilaf rice, onion bhaji, golden raisin & coriander
Pork belly, smoked black pudding, kale, kohlrabi & apple
Fish of the day
(All served with roast potatoes & seasonal vegetables)

9oz beef fillet (+£12.50)
11oz beef ribeye (+£12.50)

(Served with beef dripping chips, pepper sauce & grilled tomato)

SIDES

Beef dripping chips	£4
Tenderstem broccoli & almond brown butter	£4
Glazed carrots & parsnips	£4

DESSERTS

Plum frangipane & vanilla ice cream
Set lemon custard, shortbread & raspberry Eton mess
Apple crumble & vanilla ice cream
Chocolate delicé, salted caramel ice cream & peanut crunch (+£2.50)

Cheese, chutney & crackers	3 cheese +£5
	5 cheese +£8

Please make any allergies & intolerances known to a member of staff. Although every effort will be made to accommodate these, we cannot always guarantee meeting your needs. A discretionary service charge of 10% will be added to parties of 6 or more.